IN THE CLAIMS:

Although not amended herein, the claims are presented for the convenience of the Examiner.

1.   (ORIGINAL) A bread maker, comprising:

a main body forming an oven compartment;

upper and lower kneading drums spaced apart from each other inside the oven compartment, each kneading drum having a holding part holding opposite ends of a mixing bag filled with dough;

a drum driving part rotating the kneading drums in clockwise and counterclockwise directions to knead the dough contained in the mixing bag;

a cancel button selecting a cancellation of a bread making process;

a rotation sensing part sensing rotation positions of the upper and lower kneading drums; and

a controller controlling the drum driving part to unwind the mixing bag from the upper and lower kneading drums based upon rotation position signals generated by the rotation sensing part and cancellation signal from the cancel button.

2.   (ORIGINAL) The bread maker according to claim 1, wherein the controller controls number of rotation times of the upper and lower kneading drums based on the rotation position sensed by the rotation sensing part.

3.   (ORIGINAL) The bread maker according to claim 2, wherein the controller controls the drum driving part so that the upper kneading drum is rotated opposite to a wound direction of the mixing bag on the upper kneading drum after the mixing bag is removed from the lower kneading drum.

4.   (ORIGINAL) The bread maker according to claim 3, wherein the controller controls the number of rotation times of the kneading drums so that the upper kneading drum is rotated to a position in which the mixing bag was first held.

5.   (ORIGINAL) The bread maker according to claim 1, further comprising a bar code scanner reading a bar code which is stored with bread making information and which is attached

on the mixing bag, wherein the bread making information is read by the bar code scanner and stored in a memory.

6.　(WITHDRAWN) A method of controlling a bread maker having an oven compartment, upper and lower kneading drums spaced apart from each other inside the oven compartment with each kneading drum having a holding part holding opposite ends of a mixing bag filled with dough, and a drum driving part rotating the kneading drums to knead the dough contained in the mixing bag, the method comprising:

detecting rotation positions of the kneading drums when the bread making process is canceled;

rotating the kneading drums so that the mixing bag is removed from the holding part of the lower kneading drum based on the detected rotation positions of the kneading drums and the cancellation of the bread making process.

7.　(WITHDRAWN) The method according to claim 6, further comprising rotating the upper kneading drum opposite to a wound direction of the mixing bag on the upper kneading drum after the mixing bag is removed from the lower kneading drum.

8.　(WITHDRAWN) The method according to claim 7, wherein the rotating the upper kneading drum comprises controlling number of rotation times of the kneading drums so that the upper kneading drum is rotated to a position in which the mixing bag was first held.

9.　(WITHDRAWN) The method according to claim 6, further comprising:

providing a bar code scanner for reading a bar code which is stored with bread making information and which is attached on the mixing bag; and

storing the bread making information, which is read by the bar code scanner, in a memory.

10.　(WITHDRAWN) The bread maker according to claim 5, wherein the bar code scanner moves toward and distantly from an outer circumference of the upper kneading drum.

11.　(ORIGINAL) The bread maker according to claim 1, wherein the rotation sensing part detects a rotation position signal of the upper kneading drum.

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12. (ORIGINAL) The bread maker according to claim 11, further comprising a timer measuring a time interval during which the primary power supply is interrupted.

13. (ORIGINAL) The bread maker according to claim 1, wherein the controller controls the drum driving part rotating the lower kneading drum based upon the rotation position signals generated by the rotation sensing part and the cancellation signal generated by the cancel button.

14. (ORIGINAL) The bread maker according to claim 1, wherein the rotation sensing part comprises:

a disk part attached to at least one of the rotation shafts rotating with the upper kneading drum; and

a rotation sensor, near the disk part, outputting a pulse signal having sensed the rotation of the upper kneading drum.

15. (ORIGINAL) The bread maker according to claim 14, wherein

the disk part includes a first disk having one detecting projection sensing one revolution of the upper kneading drum, and a second disk having a plurality of detecting projections sensing less than one rotation of the upper rotation shaft; and

the rotation sensor includes a first disk sensor sensing the projection of the first disk and outputting one pulse signal per revolution of the upper kneading drum, and a second disk sensor sensing the plurality of projections of the second disk and outputting a number of pulse signals in accordance with a number of the plurality of projections per revolution of the upper kneading drum.

16. (ORIGINAL) The bread maker according to claim 15, wherein the pulse signals from the first and second disk sensors are transmitted to the controller which detects the rotation position of the upper kneading drum.

17. (WITHDRAWN) A method of controlling the removal of a mixing bag filled with ingredients to make bread from a bread maker having an upper and lower kneading drum on which the mixing bag is wound, following a cancellation of a bread making process, comprising:

generating a cancel signal of the bread making process;

detecting rotating positions of the upper and lower kneading drums;

rotating the upper kneading drum in a first direction such that the mixing bag is removed from the lower kneading drum based upon the detected rotating positions; and

rotating the upper kneading drum in a second direction; and

removing the mixing bag from the bread maker.